

**MILK PROTEINS: FROM EXPRESSION TO FOOD (FOOD
SCIENCE AND TECHNOLOGY)**

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Milk Proteins by Mike Boland, , available at Book Depository with free delivery worldwide. Milk Proteins: From Expression to Food. Hardback Hardback; Food Science and Technology . English overview of the biology and chemistry of milk, as well as featuring the latest science and developments.

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Table 3 Whey protein distribution of camel, bovine, and human milk. Enzymatic hydrolysis of heated whey: Changes in milk proteins during storage of dry powders
Foaming and aeration Proteins stabilize foams by strongly adsorbing to the surface
The functionality of WPs can be improved by chemical, enzymatic, and physical processes. Camel milk has been indicated as safe and efficient in improving long-term glycemic control with a significant reduction in the doses of insulin in type 1 diabetic patients [4647].
Identification of short peptide sequences in the nanofiltration permeate and gelation properties Gel formation Gelation is an important functionality that is useful in baked goods, processed meats, surimi, desserts, and sour cream. In restructuring new meat products, WPCs have been utilized for their abilities to exhibit heat-coagulating and heat gelling properties Morr and Ha,